



GTS INFINITY

Ref: GA/lv
April 6, 2001

CDC / Vessel Sanitation Program
1850 Eller Drive, Suite 101
Fort Lauderdale, FL, 33316
USA

Dear Sir

INFINITY – VESSEL SANITATION INSPECTION REPORT
CORRECTIVE ACTION TAKEN

The following actions have been taken to correct each of the deficiencies noted during the inspection of Infinity on March 27, 2001 at Honolulu.

Item No.	Deficiency	/	Corrective Action
1	There were soiled dishes stored on the sink and a chair inside the cage of the upper loop analyzer room. This area should not be used for food service item storage.		Chief Housekeeper was reprimanded and instructed to re-educate all his personnel regarding USPH practices. Upper loop analyzer was locked.
2	The calibration of the chlorine analyzers was not recorded. This reading can be done either on the charts or in a log.		A logbook was established by Sanitation Engineer to record chlorine analyzer's calibrations.
3	There was no shepherd's hook available at the swimming pools.		One shepherd's hook was placed together with a lifering.
4	The fecal accident plan for the swimming pools and the whirlpool spas did not address the cleaning and sanitizing of the filters. I will talk with Dr. Gonzalez concerning the written procedures.		Our Operation / Medical Consultant is dealing with the matter.
5	The ship was using the standard Ecolab (IPM) plan but it had not been individualized for the ship. The plan should include location of monitoring devices and only list those pesticides likely to be used on board.		Preliminary Pest Control Plans were received by our Miami Office to be used on board. Ecolab Honolulu will individualize its plan for Infinity and deliver same to the vessel on our return to Honolulu, April 17, 2001.
6	Provide an access cut-out on the stainless steel panel where the thermometer for the sanitize sink is located so it is easy to see.		Done.
7	There was a stack of previously clean plates stored as clean next to the combi-oven. There were also two saucepans that were soiled with food residue.		Food and Beverage Managers are requested to closely follow up on USPH VSP procedures. According to Company QESMS procedures every week Hotel Manager, accompanied by other Senior Officers, carry out a recorded Sanitation Inspection to reinforce the compliance of USPH standards.

8	The technical compartments of the Vitality Juice machines were not easy to clean. The Company has stated they were going to provide a durable plastic drip tray for these areas to make them easier to clean.	Vitality Co. is providing same.
9	The final sanitizing rinse pressures on some of the hood type dishwashers was greater than 25 psi (180 bar). Reduce the final rinse pressure to 15 – 25 psi (100 170 bar).	Has been adjusted.
10	Ensure the dispensing tubes on the bulk milk dispensers are cut no longer than 3 cm (1 inch) below the chilled dispensing head.	Done. Food Manager was instructed accordingly.
11	Verify that a four-hour prior to arrival gastro intestinal illness update was submitted. If it was not the numbers reported to VSP does not compare with those on the ship.	Medical Staff was instructed, in writing, by the Master regarding ‘disease reporting’ and its critical value.
12	Excellent maintenance and operational practices were noted throughout entire main galley and crew galley.	N/A
13	Condensate was noted on air-conditioning vent cover above the clean end of the glass washer.	Air-conditioning was balanced and situation improved.
14	A difficult to clean area was noted in small space to the left of the fry station.	A removable stainless steel cover was placed.
15	Backflow preventers on water supply lines to juice machines appeared to be leaking in the upper and lower pantries.	Backflow preventers have been ordered. Purchase Order No. 57000241/IN2.
16	Soap and towels were not provided at a handwash station in the lower pantry.	Corrected during inspection.
17	Food residue was noticed on plastic bin in the clean storage area in poultry prep.	Food and Beverage Managers are requested to closely follow up on USPH VSP procedures. According to Company QESMS procedures every week Hotel Manager, accompanied by other Senior Officers carry out a recorded Sanitation Inspection to reinforce the compliance of USPH standards.
17b	(The drainline was disconnected from Evaporator Pan in the poultry freezer for repairs.)	This is a guarantee item – we are awaiting spare parts.
18	Food residue was noted on a tray in clean storage in the buffet preparation.	Food and Beverage Managers are requested to closely follow up on USPH VSP procedures. According to Company QESMS procedures every week Hotel Manager, accompanied by other Senior Officers carry out a recorded Sanitation Inspection to reinforce the compliance of USPH standards.

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| 19 | Food residue was found on several plastic bin lids on the clean storage rack in the vegetable preparation. | Food and Beverage Managers are requested to closely follow up on USPH VSP procedures. According to Company QESMS procedures every week Hotel Manager, accompanied by other Senior Officers carry out a recorded Sanitation Inspection to reinforce the compliance of USPH standards. |
| 20 | The deck was soiled in several places in the beverage storage. | Food and Beverage Managers are requested to closely follow up on USPH VSP procedures. According to Company QESMS procedures every week Hotel Manager, accompanied by other Senior Officers carry out a recorded Sanitation Inspection to reinforce the compliance of USPH standards. |
| 21 | Two cases of beverages were stored on the deck in beverage storage. | Food and Beverage Managers are requested to closely follow up on USPH VSP procedures. According to Company QESMS procedures every week Hotel Manager, accompanied by other Senior Officers carry out a recorded Sanitation Inspection to reinforce the compliance of USPH standards. |

Sincerely,

Captain G. Andrianatos
Master
GTS Infinity
Celebrity Cruises